

CAMELOT SWEET MONASTRELL

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Sweet red

Variety: Monastrell 100%

Alcohol %: 15°



4 months in barrel



American oak barrel

ELABORATION

From vines over 50 years old with very low yields (less than one kilo per plant) and overripened grapes on the vine itself. The maceration lasts about fifteen days at low temperatures, producing a fermentation stop due to the addition of alcohol.

The must is obtained by pressing at low pressures and is deposited in the racking barrels and then transferred to the barrels to tame the tannins.

TASTING NOTES

Colour: intense cherry.

Nose: aromas of overripe fruits such as plums, figs and raisins accompanied by woody terpenes thanks to its time in oak.

Palate: balance between sugars and acidity from which we obtain an exuberant and exquisite wine with a long finish and a happy memory.

